

# Paul R Smith

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

610  
citations

759055

12  
h-index

713332

21  
g-index

23  
all docs

23  
docs citations

23  
times ranked

521  
citing authors

#	ARTICLE	IF	CITATIONS
1	A comparative study on the capacity of a range of food-grade particles to form stable O/W and W/O Pickering emulsions. <i>Journal of Colloid and Interface Science</i> , 2016, 473, 9-21.	5.0	97
2	Neutron diffraction studies of liquid and crystalline trilaurin. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1992, 69, 130-136.	0.8	72
3	Effects of Degree of Enzymatic Interesterification on the Physical Properties of Margarine Fats: A Solid Fat Content, Crystallization Behavior, Crystal Morphology, and Crystal Network. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4423-4431.	2.4	61
4	The effect of partial glycerides on trilaurin crystallization. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1997, 74, 169-171.	0.8	49
5	Microstructure of fat bloom development in plain and filled chocolate confections. <i>Soft Matter</i> , 2008, 4, 1706.	1.2	49
6	A Case for Discotic Liquid Crystals in Molten Triglycerides. <i>Langmuir</i> , 2007, 23, 7241-7246.	1.6	47
7	The effect of lauric-based molecules on trilaurin crystallization. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1994, 71, 1367-1372.	0.8	43
8	The use of atomic force microscopy to measure the formation and development of chocolate bloom in pralines. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2005, 82, 165-168.	0.8	34
9	The role of surface active species in the fabrication and functionality of edible solid lipid particles. <i>Journal of Colloid and Interface Science</i> , 2017, 500, 228-240.	5.0	29
10	The effects of phospholipids on crystallisation and crystal habit in triglycerides. <i>European Journal of Lipid Science and Technology</i> , 2000, 102, 122-127.	1.0	27
11	Impact of Pickering Intervention on the Stability of $W_{1}/O/W_{2}$ Double Emulsions of Relevance to Foods. <i>Langmuir</i> , 2019, 35, 15137-15150.	1.6	22
12	Effects of oxygenation and process conditions on thermo-oxidation of oil during deep-frying. <i>Food and Bioproducts Processing</i> , 2017, 101, 84-99.	1.8	19
13	The Effect of Partial Acylglycerols on the Exchange Between Liquid and Solid Tripalmitoylglycerol. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2007, 84, 325-329.	0.8	12
14	Dynamic polymorphic phase transitions in a model binary triglyceride system measured by position-sensitive X-ray diffraction methods. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1990, 67, 811-814.	0.8	11
15	Molecular exchange in thermal equilibrium between dissolved and crystalline tripalmitin by NMR. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 1187.	0.8	9
16	Decrease of the amount of fat in chocolate at constant viscosity by optimizing the particle size distribution of chocolate. <i>Food Structure</i> , 2022, 31, 100253.	2.3	9
17	The exchange rate between dissolved tripalmitin and tripalmitin crystals. <i>Colloids and Surfaces B: Biointerfaces</i> , 2001, 21, 239-243.	2.5	7
18	Slow Recrystallization of Tripalmitoylglycerol from MCT Oil Observed by $^2\text{H}$ NMR. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8585-8588.	2.4	4

#	ARTICLE	IF	CITATIONS
19	Development and Application of a Rheological Method to Investigate Crystallization of Palm Oil. JAACS, Journal of the American Oil Chemists' Society, 2019, 96, 865-876.	0.8	3
20	Mechanisms of Oil Uptake in French Fries. , 2016, , 503-526.		2
21	Electrorheology and classical processing as routes to produce chocolate. Proceedings of the National Academy of Sciences of the United States of America, 2016, 113, E5254-E5254.	3.3	2
22	Polymorphic and microstructural behaviors of palm oil/lecithin blends crystallized under shear. JAACS, Journal of the American Oil Chemists' Society, 2022, 99, 665-674.	0.8	2
23	Protein Structures as Delivery Vehicles in Foods. ACS Symposium Series, 2009, , 89-97.	0.5	0